

	PROCESO PARA EL DESARROLLO DE LAS ENSEÑANZAS DE LA ESCUELA DE INGENIERÍAS AGRARIAS		
		CÓDIGO: P/CL009_D002	

PROGRAMME IN INTEGRAL QUALITY MANAGEMENT IN THE FOOD INDUSTRY

Academic course: 2018-2019

Identification and characteristics of the subject					
Code	502230			Credits ECTS	6
Denomination (Spanish)	Gestión Integral de la Calidad en la Industria Alimentaria				
Name (English)	Integral Quality Management in the Food Industry				
Degree	Food Science and Technology Degree				
Center	Agricultural Engineering School				
Semester	Sixth (6º)	Carácter	Compulsory		
Module	Management and Quality in the Food Industry				
Subject	Integral Quality Management in the Food Industry				
Teacher (s)					
Name	Desk	e-mail	Web link		
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Field of knowledge	Nutrition and Bromatology Food Technology				
Department	Producción Animal y Ciencia de los Alimentos (PACAL)				
Coordinator (in case there is more than one professor)					
Lessons and contents					
Syllabus					
<p>Lesson 1.- INTRODUCTION. The current importance of quality. Concepts. Quality management.</p> <p>Lesson 2.- MAIN ORGANIZATIONS AND ENTITIES RELATED TO QUALITY AND ITS MANAGEMENT. The National Accreditation Entity (ENAC). The Spanish Association for Standardization and Certification (AENOR). The International Organization for Standardization (ISO).</p> <p>Lesson 3. MAIN QUALITY MANAGEMENT STANDARDS: ISO 9000 AND OTHERS. Vocabulary based on ISO 9000. ISO 9001. ISO 9004.</p> <p>Lesson 4. MANAGEMENT BY PROCESS IN QUALITY MANAGEMENT. Definition of Processes. Classes of</p>					

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processes. The documented procedures and other documents of a quality management system. Practical application.

Lesson 5. CERTIFICATION OF PROCESSES AND PRODUCTS. Objectives and types of Certification. Certification procedure according to ISO 9000 and other standards.

Lesson 6. ACCREDITATION PROCESS. Accreditation of Certification Entities. Requirements. Accreditation Procedure.

Lesson 7. QUALITY AUDITS. The concept of audit. Classification of audits. General procedure for audits. The follow-up of audits.

Lesson 8. ENVIRONMENTAL MANAGEMENT SYSTEMS. UNE EN ISO 14000 standard. EMAS regulation and other standards. Integrated environmental management systems and their regulations.

Lesson 9. FOOD SAFETY MANAGEMENT. Standards related to the Food Safety Management. ISO 22000.

Lesson 10. TOOLS FOR QUALITY MANAGEMENT. Quality management and tools necessary for its assurance. Preparation of flow diagrams.

Lesson 11. REGULATIONS ON QUALITY DESIGNATIONS OF FOOD PRODUCTS IN THE EUROPEAN UNION. Structure, types and functioning of the quality marks of food products: D.O.P., Protected Geographical Indications (I.G.P.), guaranteed traditional specialty, organic agriculture and others.

PRACTICAL SYLLABUS

Practical lesson #1: Search and management of standards applicable to Management Systems

Practical lesson #2: Creation of process maps.

Practical lesson #3: Creation of Flow charts.

Practical lesson #4: Application of quality tools.